

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings of claims in the application:

Listing of Claims:

1. (Currently amended) A gloss coating for a food that does not have a peel or a skin, said coating comprising non-denatured whey protein isolate (WPI) or non-denatured soy protein isolate (SPI), and a disaccharide or monosaccharide plasticizer.
2. (Previously presented) A gloss coating of claim 1, wherein said coating comprises non-denatured WPI.
3. (Original) A gloss coating of claim 1, wherein said plasticizer is a disaccharide.
4. (Original) A gloss coating of claim 3, wherein said plasticizer is selected from the group consisting of: sucrose, maltose, trehalose, cellobiose, and lactose.
5. (Original) A gloss coating of claim 4, wherein said plasticizer is sucrose.
6. (Original) A gloss coating of claim 1, wherein the food is a confection.
7. (Original) A gloss coating of claim 6, wherein the confection is a chocolate.
8. (Original) A gloss coating of claim 6, wherein the chocolate is selected from the group consisting of: milk chocolate, semi-sweet chocolate, bitter-sweet chocolate, sweet chocolate, dark chocolate, and imitation chocolate.
9. (Original) A gloss coating of claim 6, wherein the confection is selected from the group consisting of a hard panned confection, a soft panned confection, a starch molded confection and a compressed sugar tablet.
10. (Original) A gloss coating of claim 6, wherein the confection has an exterior surface comprising a dried yogurt formulation.

11. (Canceled)
12. (Canceled)
13. (Original) A gloss coating of claim 1, wherein the coating comprises both denatured and non-denatured WPI or SPI.
14. (Original) A gloss coating of claim 1, wherein the coating comprises both WPI and SPI.
15. (Original) A gloss coating of claim 1, wherein the coating further comprises a lipid.
16. (Original) A gloss coating of claim 15, wherein the lipid is cocoabutter.
17. (Currently amended) A method of providing an edible gloss coating to a food that does not have a peel or a skin, said method comprising coating said food with (a) a film-forming protein selected from the group consisting of whey protein isolate non-denatured (WPI) and non-denatured soy protein isolate (SPI) and, (b) a disaccharide or monosaccharide plasticizer.
18. (Previously presented) A method of claim 17, wherein said film-forming protein is non-denatured WPI.
19. (Original) A method of claim 17, wherein said disaccharide or monosaccharide plasticizer is a disaccharide.
20. (Original) A method of claim 19, wherein said disaccharide is selected from the group consisting of: sucrose, maltose, trehalose, cellobiose, and lactose.
21. (Original) A method of claim 20, wherein said plasticizer is sucrose.
22. (Original) A method of claim 17, wherein the food is a confection.
23. (Original) A method of claim 22, wherein the confection is a chocolate.

24. (Original) A method of claim 22, wherein the chocolate is selected from the group consisting of: milk chocolate, semi-sweet chocolate, bitter-sweet chocolate, sweet chocolate, dark chocolate, and imitation chocolate.
25. (Original) A method of claim 22, wherein the confection is selected from the group consisting of a hard panned confection, a soft panned confection, a starch molded confection and a compressed sugar tablet.
26. (Original) A method of claim 22, wherein the confection has an exterior surface comprising a dried yogurt formulation.
27. (Canceled)
28. (Canceled)
29. (Currently amended) A method of claim 17, wherein the coating comprises a combination of denatured and non-denatured WPI or SPI, or both SPI.
30. (Original) A method for increasing shelf life of a nut, said method comprising
 - (a) contacting said nut with an aqueous solution comprising a film-forming agent selected from the group consisting of whey protein isolate (WPI) and soy protein isolate (SPI),
 - (b) mildly abrading said nut, and
 - (b) drying said nut to its original water content,thereby increasing its shelf life.
31. (Original) A method of claim 30, further wherein said solution comprises a surfactant.
32. (Previously presented) A method of claim 31, wherein said surfactant is selected from the group consisting of lecithin, an ethoxylate, and a sorbitan ester.

33. (Original) A method of claim 30, further wherein said solution comprises a plasticizer.
34. (Original) A method of claim 33, wherein said plasticizer is glycerol.
35. (Original) A method of claim 30, wherein said solution comprises WPI.
36. (Original) A method of claim 30, wherein said mild abrasion is caused by contacting said nut with a surface.
37. (Original) A method of claim 36, wherein said surface is a second nut.
38. (Original) A method of claim 37, wherein said nut is moved against said second nut by placing said nut and said second nut in a movable container and moving, vibrating, rotating, or shaking said container, thereby moving said nut against said second nut.
39. (Original) A method of claim 37, wherein said nut is moved against said second nut by placing said nut and said second nut on a surface and agitating the nuts.
40. (Original) A method of claim 37, wherein said nut and said second nut are of different types.
41. (Original) A method of claim 30, wherein said nut is a peanut.
42. (Original) A method of claim 30, wherein said nut is selected from the group consisting of almond, cashew, walnut, hazelnut, pecan, macadamia, pistachio, Brazil nut, and filbert.
43. (Original) A method of claim 30, wherein said WPI or SPI is undenatured WPI or SPI.
44. (Original) A method of claim 30, wherein said WPI or SPI is denatured.
45. (Original) A method of claim 30, wherein said film-forming agent comprises both native and denatured WPI or SPI.

46. (Previously presented) A gloss coating of claim 1, wherein the coating comprises (a) denatured WPI and non-denatured SPI, or (b) non-denatured WPI and denatured SPI or (c) a combination of (a) and (b).

47. (Previously presented) A method of claim 30, wherein the contacting of step (a) and the mild abrasion of step (b) occur concurrently.